ELECTRIC OVEN
FOUR ÉLECTRIQUE
HORNO ELÉCTRICO
DO2058

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Instructions for use
Keep these instructions

Mode d'emploi
Conservez cette notice

Instrucciones para el uso
Repase y guarde estas instrucciones
Lea cuidadosamente este instructivo antes de usar su aparato.

ELECTRIC CHARACTERISTICS / CARACTÉRISTIQUES ÉLECTRIQUES / CARACTERISTICAS ELECTRICAS:
120 V~ 60 Hz 1 300 W

ELECTRICAL CONNECTION

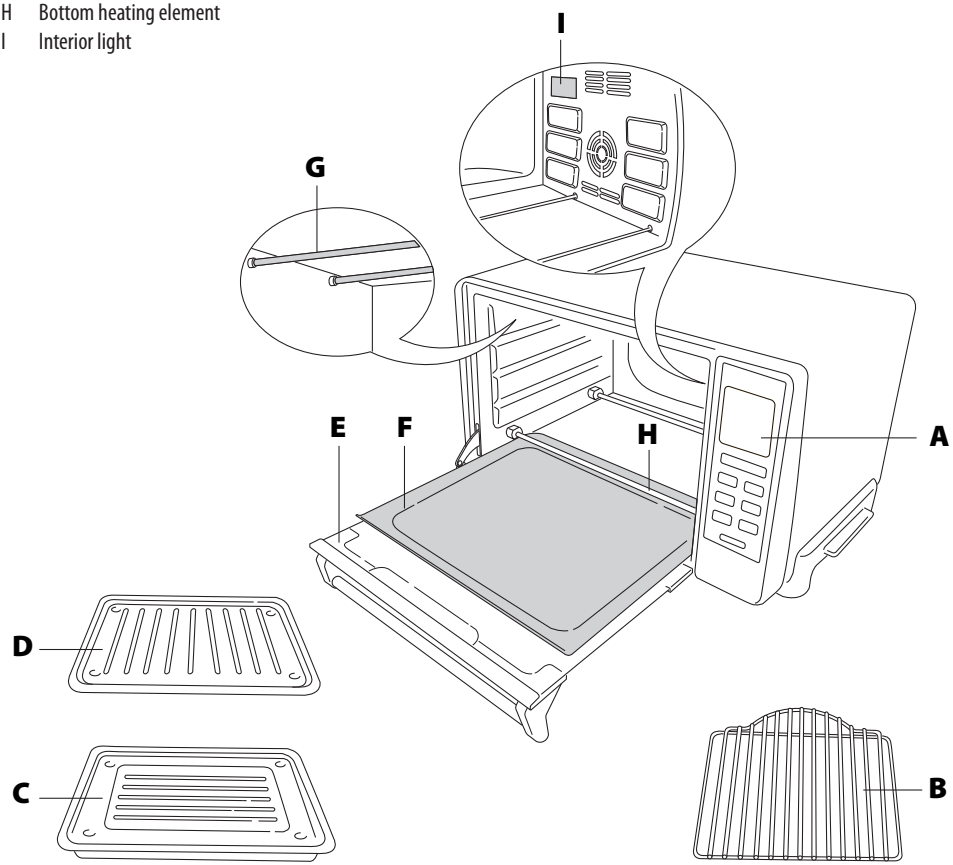
- Your product is equipped with a polarized alternating current line plug (a plug having one blade wider than the other). This plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.
- Plug the cord into a 120 volt AC outlet.
- The cord length of this product has been selected to reduce the possibility of tangling in or tripping over a longer cord. If more cord length is needed, an extension cord may be used. It should be rated no less than 15 amps., 120 volts, and have Underwriters Laboratories/CSA listing.
- A six feet long, 15 amp. extension cord may be purchased from your local authorized service facility. When using a longer cord, be sure not to let it drape over the working area or dangle where someone could accidentally pull or trip over it.
- Handle the cord carefully for longer life; avoid jerking or straining the cord at the plug and appliance connections.

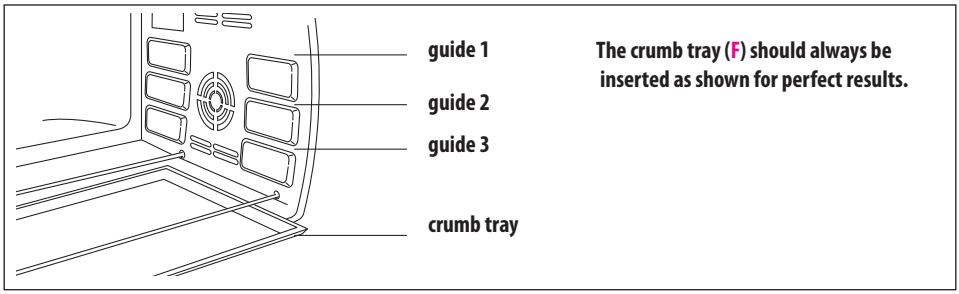
CONVERSION TABLE

°C	°F
95	200
107	225
120	250
135	275
150	300
163	325
177	350
190	375
205	400
218	425
233	450
246	475
260	500

DESCRIPTION OF THE APPLIANCE

A Control panel
B Wire rack
C Bake pan
D Broil rack
E Glass door
F Crumb tray
G Top heating element
H Bottom heating element
I Interior light





The crumb tray (F) should always be inserted as shown for perfect results.

IMPORTANT WARNINGS

When using electrical appliances, a number of fundamental safety rules must be observed, including the following:

1. **READ ALL THE INSTRUCTIONS.**
2. Do not touch the hot surfaces. Only use the knobs or handles to operate the appliance.
3. Before using the appliance, move it 5/10 cm (2") away from the wall and any other object that is on the same surface. Remove any objects located above the appliance. Do not use on surfaces that may be damaged by the heat.
4. To avoid electric shock, do not immerse the appliance in water or other liquid. See the instructions for cleaning.
5. If the appliance is used when children are around, pay careful attention to the metal walls of the oven and the door, which become very hot. The appliance must not be used by children without supervision. Make sure that children do not play with the appliance.
6. Unplug the appliance from the power outlet when it is not being used or before cleaning it. Always switch the oven off before unplugging the appliance. Wait for the appliance to cool down before fitting or removing any parts.
7. Never operate the appliance with the cable or the plug damaged, if any malfunctions have occurred, or if the appliance has been damaged in any way. Take the appliance to the nearest authorized service center, which will inspect it and, if necessary, will adjust or repair it.
8. The use of accessories that are not recommended by the manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let the power cable hang from the counter or come into contact with hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Use maximum care when moving the appliance if it contains hot oil or other hot liquids.
13. If the plug heats up, contact a qualified electrician.
14. Do not use this appliance for purposes other than those it has been designed for.
15. When sliding the wire rack or bake pan in or out of oven to check, put in or remove food, always support the rack or pan. Do not let go until you are sure it is being supported securely by the support guide. Use extreme caution when removing tray or disposing of hot grease.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shocks.
17. To ensure the safe operation of the appliance, never introduce foods or utensils that are too large for the oven. As they may create a fire or risk of electric shock.
18. If the appliance, when operating, is covered by or comes into contact with flammable materials, such as curtains, fabrics or wall coverings etc., these may catch fire.
19. **WARNING: Never leave the appliance unattended when operating (especially when broiling or toasting).**
20. When broiling, the bake pan, broil rack and wire rack must be used as described in the instructions.
21. Extreme care must be taken when using containers made from materials other than glass, metal or ovenproof ceramics.
22. Do not place any objects in the oven when it is not being used, apart from the accessories recommended by the manufacturer.
23. Do not place any of the following materials into or on top of the oven: paper, cardboard, plastic and the like.
24. Do not cover crumb tray or any part of the oven with metal foil, to avoid overheating.
25. To switch the appliance completely off, press the PAUSE/CANCEL button twice and unplug from the electrical outlet.

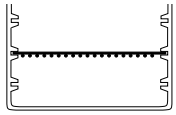
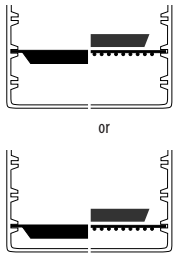
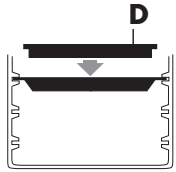
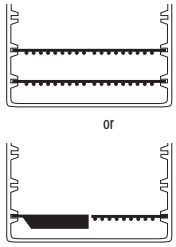
This product is designed exclusively for household use.

KEEP THESE INSTRUCTIONS

WARNING: After having removed the appliance from its packaging, check that the door is intact.

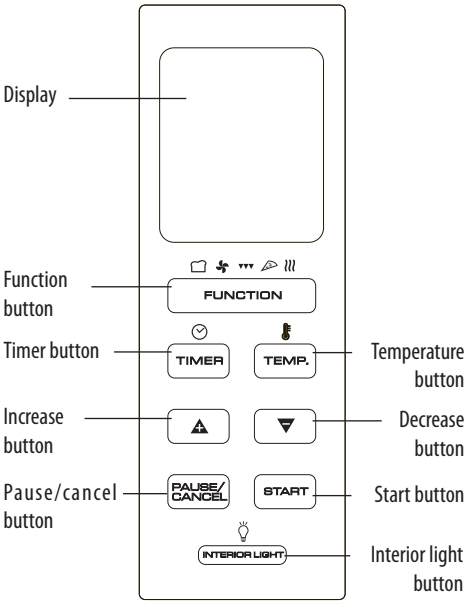
The door is made from glass and is, therefore, fragile. If it is visibly chipped, scored or scratched, it should be replaced. While using, cleaning or moving the appliance, avoid slamming or knocking the door. Do not pour cold liquid onto the glass while the appliance is hot.

SUMMARY TABLE

Program	FUNCTION button	TEMP. button	Wire rack and accessory position	Notes/Tips
Toast	TOAST	-		Ideal for toasting slices of bread.
Convection oven cooking	CONVECTION BAKE	150-450		Ideal for lasagna, meat, cakes in general, foods that should be crunchy on the surface ("au gratin") and bread. For details on how to use the accessories, refer to the tips in the table on page 8.
Grilling	BROIL	350-450		Put the broil rack (**D**) on the bake pan (**C**); place the food on the broil rack and insert into guide 1. Ideal for broiling meat, fish and vegetables.
Pizza	PIZZA	150-450		Ideal for cooking pizza, (1 or 2). For details on how to use the accessories, refer to the table on page 9.
Keeping warm	WARM	-		Select this function to keep hot food. Do not hold food for longer than one hour or rewarm cold food at this setting.

USING THE CONTROLS

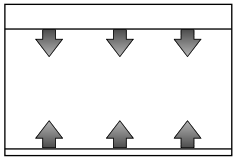
Please familiarize yourself with the following oven functions and accessories prior to first use:



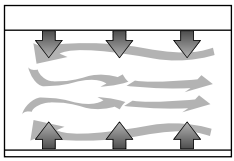
- **FUNCTION** button: This oven is equipped with 5 different functions:

  TOAST
  CONVECTION BAKE
  BROIL
  PIZZA
  WARM

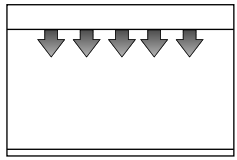
  Select a function by pressing the FUNCTION button repeatedly until the red symbol on the display points to your desired method of cooking.



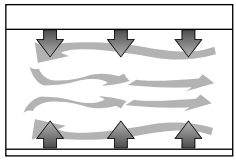
TOAST
(only top heating element and bottom heating element on)



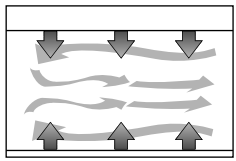
CONVECTION BAKE
(top heating element, bottom heating element and ventilation on)



BROIL
(only top heating element on)



PIZZA
(top heating element, bottom heating element and ventilation on)



WARM
(top heating element, bottom heating element and ventilation on)

- **TIMER** button: You can set how much time up to a maximum of three (3) hours that you wish to cook your food for by pressing the TIMER button then the ▲ or ▼ button. The display will show the time set.
- **TEMP.** button: You can set the temperature at which to cook your food by pressing the TEMP. button and then the ▲ or ▼ button. The display will show the selected temperature.
- ▲ and ▼ buttons: Press these buttons repeatedly to set the time or temperature in different function modes. You can also hold down the buttons to increase or decrease faster.
- **START** button: Once the function mode, temperature and time are selected press the START button to start the oven. Press START to resume cooking when the PAUSE/CANCEL has been pressed once to pause cooking.
- **PAUSE/CANCEL** button : Press this button once to cancel your choice of cooking function or to pause cooking. Press the button twice while cooking to switch the appliance off.
- **INTERIOR LIGHT** button: Press to turn the light on inside the oven and check on your food. Press the button again to turn the light off. The oven light will be automatically switched off 1 minute after the end of each cooking function.

USING THE OVEN

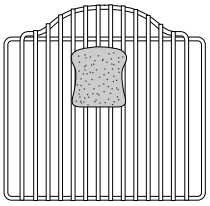
General tips

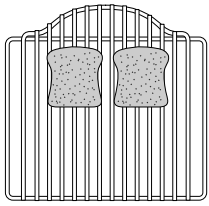
- When cooking with the CONVECTION BAKE, PIZZA and BROIL functions, always preheat the oven from 5 to 10 minutes to the set temperature.
- The cooking times depend on the quality of the products, on the temperature of the food and on personal tastes. The times indicated in the table are subject to variation, and do not include the time required to preheat the oven.
- To cook frozen foods refer to the recommended times on the product packaging.

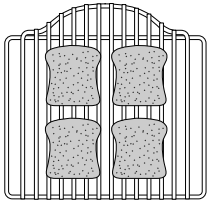
  Your oven is equipped with a cooling fan to prevent overheating of electronic components and ensure a longer life of your oven. The cooling fan starts working when the START button is pressed and stops working around 1 minutes after the end of each cooking function.

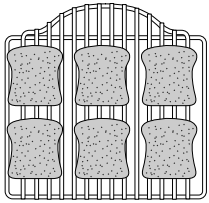
TOAST

- The dimensions of the wire rack (**B**) allow six slices of bread to be toasted at the same time. Best results are achieved, however, with four slices at a time.
- To toast the bread, place the slices as shown below:


Toasting one slice


Toasting two slices


Toasting four slices


Toasting six slices

For consecutive uses, reduce the set toasting grade.

To automatically toast frozen bread, sandwiches, muffins and waffles, always use the wire rack.

1. Place the wire rack (**B**) in guide 2.
2. Place the food to be toasted in the center of the wire rack. Close the door.
3. Press the FUNCTION button once to select TOAST mode.
4. Use the ▲ or ▼ button to set the desired toast color from light to dark.
5. Press the START button. The display will show the time counting down in 1 second intervals.
6. At the end of the cooking function the oven will beep 8 times and the word *END* will appear on display.
7. You can stop the cooking function by pressing PAUSE/CANCEL button 1 time. *PAUSE* appears on the display. Press START button to resume cooking. Press the PAUSE/CANCEL button twice while cooking to switch the appliance off.

Note:

This appliance can automatically perform various degrees of toasting.

If, however, lighter toasting is preferred, simply stop the automatic cycle by pressing the PAUSE/CANCEL button twice to switch the oven off, without the risk of damaging it.

For darker toasting re-start the cycle until reaching the desired level.

Then manually turn the oven off as described previously.

The best positions for each type of bread can be identified when using the oven regularly.

The toasting result may vary according to the type of bread that is used.

Tips for good toasting:

Larger pieces of bread and frozen bread take longer to toast. Just one slice of bread requires a lower setting than for multiple slices.

Many things into the "perfect" piece of toast such as bread type and personal preference, so please use the tables below as a starting point and alter the toasting grade to your liking.

Non-frozen slices

Display settings	1 slice	2 slices	4 slices	6 slices
LIGHT	light	light	-	-
LIGHT ▮	medium	medium	light	-
LIGHT ▮ ▮	dark	dark	medium	light
LIGHT ▮ ▮ ■	-	-	dark	medium
DARK	-	-	-	dark

Frozen slices

Display settings	1 slice	2 slices	4 slices	6 slices
LIGHT	light	-	-	-
LIGHT ▌	medium	light	light	-
LIGHT ▌▌	dark	medium	medium	light
LIGHT ▌▌▌	-	dark	dark	medium
DARK	-	-	-	dark

CONVECTION BAKE

This function is ideal for baking lasagna, "au gratin" dishes, all types of meat dishes (apart from small poultry), roasted potatoes, cakes in general and bread.

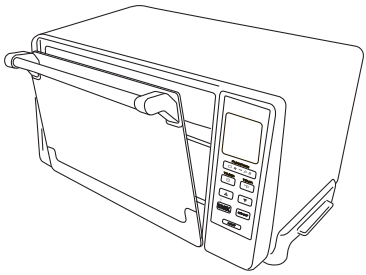
Proceed as follows:

1. Place the wire rack (**B**) or the bake pan (**C**) in the position shown in the table on page 5.
2. Press the FUNCTION button twice to select CONVECTION BAKE mode.
3. Press the TEMP. button and ▲ ▼ buttons to select the desired temperature.
4. Press the TIMER button and ▲ ▼ buttons to select the desired cooking time in increments of 5 minutes.
5. Press the START button. The display will show the time counting down in 1 minute intervals. When the oven reaches the desired temperature it will beep 8 times.
   During cooking you can change the temperature and cooking time by repeating the procedure from 3 to 4.
6. At the end of the cooking function the oven will beep 8 times and the word *END* will appear on display.
7. You can stop the cooking function by pressing PAUSE/CANCEL button 1 time. *PAUSE* appears on the display. Press START button to resume cooking. Press the PAUSE/CANCEL button twice while cooking to switch the appliance off.

Program	Temperature	Times	wire rack/ bake pan position	Comments and tips
Quiche 700 g/1.5 lb.	400°F	30-35 min.	3	Use the bake pan.
Chicken 1 kg/2.2 lb	400°F	60-70 min.	3	Use the bake pan, turn after around 38 min.
Roast pork 900 g/2 lb	400°F	50-60 min.	3	Use the bake pan, turn after around 30 min.
Meatloaf 650 g/1.4 lb	400°F	35-40 min.	3	Use the bake pan, turn after around 20 min.
Roasted potatoes 500 g/1.1 lb	400°F	40-50 min.	2	Use the bake pan, mix twice.
Jam tarts 700 g/1.5 lb	350°F	35-40 min.	3	Use a cake dish (not included).
Strudel 1 kg/2.2 lb	400°F	35-40 min.	2	Use the bake pan.
Cakes 800 g/1.8 lb	350°F	25-30 min.	3	Use a cake dish (not included).
Biscuits (shortbread) 100 g/0.2 lb	350°F	15-20 min.	2	Use the bake pan.
Bread 500 g/1.1 lb	400°F	20-25 min.	3	Use the bake pan greased with oil.

BROIL

1. Place the food to be grilled on the broil rack (**D**) inserted on the bake pan (**C**), and place them together in guide 1 (table on page 5).
2 Close the door leaving it slightly ajar as in figure.



3. Press the FUNCTION button 3 times to select BROIL mode.
4. Press the TEMP. button and ▲ ▼ buttons to select the desired temperature.
5. Press the TIMER button and ▲ ▼ buttons to select the desired cooking time in increments of 5 minutes.
6. Press the START button. The display will show the time counting down in 1 minute intervals. When the oven reaches the desired temperature it will beep 8 times.
   During cooking you can change the temperature and cooking time by repeating the procedure from 4 to 5.
7. At the end of the cooking function the oven will beep 8 times and the word *END* will appear on display.
8. You can stop the cooking function by pressing PAUSE/CANCEL button 1 time. *PAUSE* appears on the display. Press START button to resume cooking. Press the PAUSE/CANCEL button twice while cooking to switch the appliance off.
9. Turn halfway through cooking.

Program	Mode	Times	Comments and tips
Pork chops (2)	BROIL	30 min.	Turn after 16 minutes.
Hot dogs (3)	"	20 min.	Turn after 11 minutes.
Hamburgers (2)	"	25 min.	Turn after 13 minutes.
Sausages (4)	"	26 min.	Turn after 14 minutes.
Kebabs 500 g/1.1 lb	"	26 min.	Turn after 8, 15 and 21 minutes.

PIZZA

This function is ideal for cooking pizza.
Proceed as follows:

1. Place the wire rack (**B**) or the bake pan (**C**) in the position shown in the table on page 5.
2. Press the FUNCTION button 4 times to select PIZZA mode.
3. Press the TEMP. button and ▲ ▼ buttons to select the desired temperature.
4. Press the TIMER button and ▲ ▼ buttons to select the desired cooking time in increments of 5 minutes.
5. Press the START button. The display will show the time counting down in 1 minute intervals. When the oven reaches the desired temperature it will beep 8 times.
   During cooking you can change the temperature and cooking time by repeating the procedure from 3 to 4.
6. At the end of the cooking function the oven will beep 8 times and the word *END* will appear on display.
7. You can stop the cooking function by pressing PAUSE/CANCEL button 1 time. *PAUSE* appears on the display. Press START button to resume cooking. Press the PAUSE/CANCEL button twice while cooking to switch the appliance off.

Program	Temperature	Times	wire rack/ bake pan position	Comments and tips
1 Pizza fresh	400°F	20-25 min.	3	Use the bake pan.
2 Pizza fresh	400°F	25-30 min.	2/3	Use 2 wire racks. Turn after 20'
1 Pizza frozen	400°F	15-20 min.	3	Use the wire rack.
2 Pizza frozen	400°F	20-25 min.	2/3	Use 2 wire racks. Turn after 12'

WARM

Note: The TEMP. and TIMER setting are not adjustable.

1. Place the wire rack (**B**) or the bake pan (**C**) in the position shown in the table on page 5.
2. Press the FUNCTION button 5 times to select WARM mode.
3. Press the START button. The display will show the time counting down in 1 minute intervals. When the oven reaches the desired temperature it will beep 8 times.
4. At the end of the cooking function the oven will beep 8 times and the word *END* will appear on display.
5. You can stop the cooking function by pressing PAUSE/CANCEL button 1 time. *PAUSE* appears on the display. Press START button to resume cooking. Press the PAUSE/CANCEL button twice while cooking to switch the appliance off.

It is recommended not to leave the foods in the oven for too long, as these may dry out.

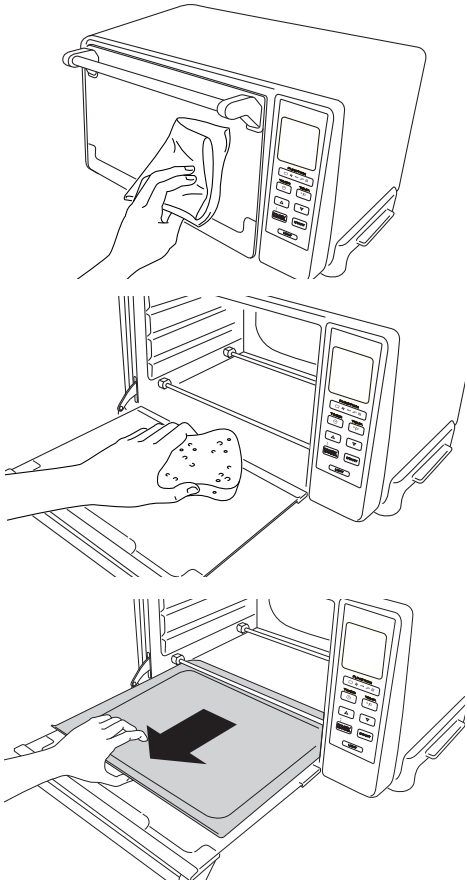
CLEANING AND MAINTENANCE

Frequent cleaning prevents the formation of smoke and bad odors during cooking. Do not let fat accumulate inside the appliance. Before any maintenance or cleaning operation, unplug the oven and wait for it to cool down. Clean the door, the inside walls and the enamel or painted surfaces of the oven with a soap and water solution; dry thoroughly. To clean the surfaces on the inside of the oven, never use products that corrode aluminum (detergents in spray cans) and never scrape the walls with sharp objects to avoid damage to the non-stick coat. To clean the outside surface always use a damp sponge. Avoid using abrasive products that may damage the exterior. Make sure water or liquid soap does not seep into the vents on the top of the oven.

Never immerse the appliance in water or other liquid; never wash it under a jet of water.

All the accessories have to be cleaned by hand.

Slide the crumb tray out from under the bottom of your oven. Wash by hand. Should the soilage be difficult to remove, rinse the crumb tray with hot soapy water and if necessary, scour it delicately, without scratching it.



TROUBLESHOOTING

If your toaster oven fails to operate, follow these instructions:	• Make sure the unit's polarized plug is fully inserted into an electrical outlet. • Make sure the electrical outlet is working. Check your fuse box or circuit breaker box and replace the fuse or reset the breaker as necessary.
When *E-1* or *E-2* appears on display	• Please unplug the appliance and take the oven to the nearest authorized service center.

LIMITED WARRANTY

This warranty applies to all products with De'Longhi or Kenwood brand names.

What does the warranty cover?
We warrant each appliance to be free from defects in material and workmanship. Our obligation under this warranty is limited to repair at our factory or authorized service center of any defective parts or part thereof, other than parts damaged in transit. In the event of a products replacement or return, the unit must be returned transportation prepaid. The repaired or new model will be returned at the company expense.
This warranty shall apply only if the appliance is used in accordance with the factory directions, which accompany it, and on an Alternating current (AC) circuit.

How long does the coverage last?
This warranty runs for one year (1) from the purchase date found on your receipt and applies only to the original purchaser for use.

What is not covered by the warranty?
The warranty does not cover defects or damage of the appliance, which result from repairs or alterations to the appliance outside our factory or authorized service centers, nor shall it apply to any appliance, which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damage resulting from the use of this product or arising out of any breach of contract or breach of this warranty are not recoverable under this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damage, so the above limitation may not apply to you.

How do you get service?
If repairs become necessary, see contact information below:

U.S. Residents:
Please contact our toll free hotline at 01-800-322-3848 or log onto our website at www.delonghi.com.

Residents of Canada: Please contact our toll free hotline at 01-888-335-6644 or log onto our website at www.delonghi.com.

Residents of Mexico: Please contact our toll free hotline at 01-800-711-8805 or log onto our website at www.delonghi.com.

The above warranty is in lieu of all other express warranties and representations. All implied warranties are limited to the applicable warranty period set forth above. This limitation does not apply if you enter into an extended warranty with De'Longhi. Some states/countries do not allow limitations on how long an implied warranty lasts, so the above exclusions may not apply to you. De'Longhi does not authorize any other person or company to assume for it any liability in connection with the sale or use of its appliance.

How does state law apply?
This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state/country to country.